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11-16-55 DATE 7/55
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COPPER CLAD STAINLESS STEEL

REVERE WARE

The World's Finest Utensils

FORM NO. R137
DATE 7/55 LIBRARY
NOV 16 1955
U. S. PATENT OFFICE

...for the best in cooking

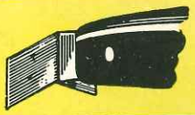
Copper *on the bottom* makes the difference . . . . in consumer preference and sales. Millions of users have recognized its cooking efficiency. Copper spreads the heat quickly and evenly across the bottom (See Chart below). The heat then travels straight up through the food confined in the stainless steel body of the utensil. You heat the food not the kitchen. Revere Ware's thick copper bottoms are permanent. Won't melt or burn through. And stainless steel stays bright and clean—is always sanitary. Smart snug fitting covers make Revere Ware ideal for "waterless" cooking. All parts are welded. No rivets to trap food. Comfortable pistol grip handles and cover knobs are of cool, black bakelite with convenient hanging rings.

U. S. Patent Office
FEB 7 1956
Design Division

EXCLUSIVE FEATURES

Smart, snug-fitting covers. Rounded corners for easy cleaning. Flat bottoms fit standard range heat units.

Comfortable pistol-grip handles and cover knobs of cool, black Bakelite. Convenient ring for hanging.



All parts welded. No rivets to loosen, leak or trap food particles. Smooth surface inside utensils.

Heavy stainless steel . . . always bright. Outside bottom clad with gleaming copper . . . can't burn through.

HERE'S PROOF THAT COPPER HAS MUCH GREATER HEAT CONDUCTIVITY* THAN ANY OTHER MATERIALS USED IN UTENSILS

Copper	100.0%
Aluminum	54.2%
Cast Iron	11.9%
Steel	11.8%
Glass	.002%

**Taken at 100° C., the boiling point of water.*
Source: Handbook of Chemistry and Physics—34th edition.

COPPER CLAD STAINLESS STEEL

REVERE WARE

The World's Finest Utensils

U.S. Patent Office
FEB 7 1956
Design Division

SAUCE PANS

No. 1401
1 quart

No. 1401½
1½ quart

No. 1402
2 quart

No. 1403
3 quart

No. 1404
4 quart

No. 1405
5 quart

SAUCE POTS

No. 1424
4 quart

No. 1426
6 quart

No. 1428
8 quart

DUTCH OVEN

No. 1585
6 quart

COMBINATION PAN

No. 399
7" diameter

DOUBLE BOILERS

No. 1440
1½ pint

No. 1441½
1½ quart

No. 1442
2 quart

FRENCH FRYER BASKET

No. 1215
1 quart Sauce Pan
with French Fryer Basket

No. 1423
2 quart (fits 3 qt. Sauce Pan)

MIXING BOWLS

No. 904
4 quart

No. 901
1 quart

No. 906
6 quart

No. 902
2 quart

CANISTERS

No. 834
4¾ quart

No. 833
3¼ quart

No. 832
2 quart

No. 831
1¼ quart

COPPER CLAD STAINLESS | STEEL

REVERE WARE

The World's Finest | Utensils

EGG POACHERS

No. 1520 Inset

No. 1515 Inset

No. 1488 Breakfast Unit

No. 1490 Breakfast Unit

No. 1484 Breakfast Unit

BAIL HANDLE KETTLES

No. 1434 4 quart

No. 1436 6 quart

No. 1438 8 quart

FRENCH CHEF SKILLETS

No. 1446 6 inch

No. 1447 7 inch

No. 1448 8 inch

No. 1449 9 inch

No. 1450 10 inch

No. 1452 12 inch

U. S. Patent Office
FEB 7 1956
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COFFEE MAKERS

No. 1594 4 cup Drip Coffee Maker

No. 1598 8 cup Drip Coffee Maker

No. 1514 4 cup Percolator

No. 1516 6 cup Percolator

No. 1518 8 cup Percolator

No. 1544 14 cup Percolator

COPPER BOTTOM STAINLESS STEEL TEA KETTLES

SOLID COPPER CHROME PLATED

No. 882 2 quart

No. 883 3 quart

No. 885 5 quart

No. 2701 2⅓ quart

No. 3501-C 3 quart

No. 888 5 quart

No. 2247 2 quart

COPPER CLAD STAINLESS STEEL

REVERE WARE

The World's Finest Utensils

REVERE SETS

NO. 2200 ALL PURPOSE SET INCLUDES

No. 1401 1 qt. Covered Sauce Pan; No. 1403 3 qt. Covered Sauce Pan; No. 1441½ 1½ qt. Double Boiler; No. 1488 Breakfast Unit (8 in. Covered Skillet and Egg Poacher Inset); No. 1450 10 in. Covered French Chef Skillet; No. 450 6 Piece Set—Solid Copper Hangers—Wreath Style.

NO. 1400 KITCHEN JEWEL CHEST INCLUDES

No. 1401 1 qt. Covered Sauce Pan; No. 1402 2 qt. Covered Sauce Pan; No. 1403 3 qt. Covered Sauce Pan; No. 1424 4 qt. Covered Sauce Pot; No. 1446 6 in. Covered Skillet; No. 1450 10 in. Covered Skillet; No. 1516 6 cup Percolator; No. 1723 28½ in. Special Deluxe Hanging Rack—10 Hooks.

NO. 1800 GOOD COOKS SET INCLUDES

No. 1401 1 qt. Covered Sauce Pan; No. 1441½ 1½ qt. Double Boiler; No. 1488 Breakfast Unit (8 in. Covered Skillet and Egg Poacher Inset); No. 455 6 Piece Set—Solid Copper Hangers—Oblong Pattern.

REVERE STAINLESS STEEL MIXING BOWL SET

No. 914 Set—1 qt., 2 qt. and 4 qt. easy-grip Mixing Bowls plus polished hanging rack. All stainless steel. No. 915—Hanging rack only.

NO. 1500 SKILLET SET (NOT SHOWN) INCLUDES

No. 1446 6 in. French Chef Covered Skillet; No. 1447 7 in. French Chef Covered Skillet; No. 1449 9 in. French Chef Covered Skillet; No. 450 6 Piece Set—Solid Copper Hangers—Wreath Style.

7 PIECE BEGINNER'S SET

No. X-20 Set—No. 1401 1 qt. Covered Sauce Pan; No. 1401½ 1½ qt. Covered Sauce Pan; No. 1446 6 in. Covered French Chef Skillet; No. 1720 X-Special Rack.

REVERE STAINLESS STEEL HANDY-PAN SET

No. 924 Set—Four pieces. Two 1 pt., one 1 qt. and one 2 qt. stainless steel Handy-Pan with covers. Nest snugly for easy storage. Available separately.

NO. 836 4 PIECE CANISTER SET

1 qt., 2 qt., 3¼ qt., 4¾ qt., Stainless Steel Canisters with exclusive Tel-u-tops. See at a glance contents of Canister.

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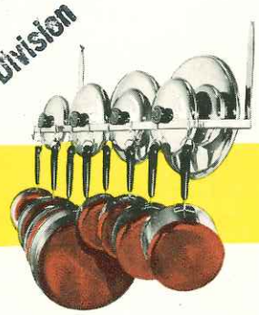
REVERE RACKS

No. 1720—Designed to hold smaller utensils plus covers. Four movable hooks. All stainless steel 22½ in. long.

No. 1721—Stainless steel rack—4 movable hooks. Holds 4 utensils plus covers—22 in. long



No. 1722—Deluxe stainless steel 10-hook rack. Holds complete set with covers—31½ in. long.
No. 1723—(not illustrated) 28½ inch Special Deluxe Hanging Rack—10 Hangers.

REVERE COPPER AND BRASS INCORPORATED
ROME MANUFACTURING COMPANY DIVISION • ROME, NEW YORK
ROME, NEW YORK • CLINTON, ILLINOIS • RIVERSIDE, CALIFORNIA

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DESIGN

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Introducing

REVERE'S ***newest***

Patio Ware

U. S. Patent Office
FEB 7 1956
Design Division

COPPER CLAD STAINLESS STEEL UTENSILS

All the practical features of copper clad stainless steel have been merged with a new beauty and smartness to produce a completely new idea in cooking utensils. Made of extra heavy gauge stainless steel and clad with thick copper bottoms, Patio Ware is a rugged, smartly designed line for those who prefer suburban and country living. Created for outdoor cooking Patio Ware is fitted with stainless steel handles — long cool tubular safety grip handles on the flared skillets — loop handles on the covers and bodies of the sauce pots. Revere Patio Ware again demonstrates the style alertness and practicality that has made Revere Ware the "World's Finest Utensils." Patio Ware styles and sizes now available are 6½", 8½", 10½", 12½" open flared skillets, 8 quart, 1½ quart covered sauce pots.

All utensils come individually packaged in a beautiful Patio Ware knotty pine shipping carton.

Good Cooks Everywhere Use...

COPPER CLAD 1801 REVERE WARE STAINLESS STEEL

COPPER CLAD STAINLESS STEEL UTENSILS

Patio Ware

FORM NO. 171
CAT. NO. 1821½-1828-1836-1838-1840-1842-1544
DATE 8-55

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FEB 7 1956
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OPEN FLARED SKILLETS

1842 — 12½ inch diam.
1840 — 10½ inch diam.
1838 — 8½ inch diam.
1836 — 6½ inch diam.

SAUCE POTS

1828 — Capacity 8 quarts
1821½ — Capacity 1½ quarts

COFFEE MAKER and SERVER

1544 — 14 Cup Percolator

CAT. NO.	CAPACITY	SHIPPING WGT.	PACKING	BUNDLING
1836	6½ in.	6.0 lbs.	Single Pack	Wired 6 to bundle
1838	8½ in.	13.5 lbs.	Single Pack	Wired 6 to bundle
1840	10½ in.	18.0 lbs.	Single Pack	Wired 6 to bundle
1842	12½ in.	27.0 lbs.	Single Pack	Wired 6 to bundle
1821½	1½ qt.	13.5 lbs.	Single Pack	Wired 6 to bundle
1828	8 qt.	27.0 lbs.	Single Pack	Wired 4 to bundle
1544	14 cup	17.0 lbs.	Single Pack	Wired 4 to bundle

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